

Lattarolo

Vanilla honey custard

Serves 6

CUSTARD

1 quart whole milk
1 tablespoon grated lemon zest
5 coffee beans
1 cinnamon stick
2 vanilla beans
2 large eggs
6 large egg yolks
½ cup honey

CARAMEL

½ cup granulated sugar
2 tablespoons water

Position a rack in the center of the oven and preheat the oven to 275°F. Pour the milk into a medium saucepan and set over low heat. Add the lemon zest, coffee beans, and cinnamon stick. Using a paring knife, split the vanilla beans, scrape the seeds into the milk, and drop in the pods. Bring to a simmer and cook to reduce the milk by half, about twenty-five minutes.

Strain the milk through a fine-mesh strainer. Remove the pods from the strainer and, with a paring knife, scrape any remaining seeds into the milk. Mix the eggs, yolks, and honey in a medium bowl. Gradually add the milk, whisking constantly.

For the caramel: Stir the sugar and water together in a small saucepan. Bring to a boil over medium-high heat, stirring to dissolve the sugar. Cook, without stirring, until the caramel is amber in color. Pour into a nine- by five-inch loaf pan, and tilt the pan to spread the caramel evenly over the bottom. Set aside on a rack at room temperature for five to six minutes, or until the caramel sets.

Pour the custard into the caramel-lined pan. Place the pan in a large baking dish and add enough room-temperature water to come halfway up the sides of the pan. Cover the baking dish and pan with a large sheet of aluminum foil. Bake the custard for one hour, or until it has set but the center is still a little loose, like jelly.

(recipe continues on reverse)

Remove from the oven and let the custard cool completely in the water bath. Remove from the water, cover, and refrigerate overnight. To serve, dip the pan briefly in hot water to loosen the caramel, then unmold onto a rimmed serving platter. Cut into slices and arrange on individual plates.

Recipe by Chef Fabio Trabocchi, adapted from *Cucina of Le Marche: A Chef's Treasury of Recipes from Italy's Last Culinary Frontier* (2006).



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